'08

Ovens catalogue

FAGOR

ovens' Innovation

pyrolytic multifunction plus' p.22
side opening' p.22
multifunction plus' p.23
multifunction' p.24
conventional' p.25
special sizes' p.25

FAGOR

ovens'

which help you to excel in the kitchen

The best functions for obtaining delicious results.

_Cook Book Function

_My Recipes Function

A design that is easier to use and to clean, and that improves the quality of your cooking.

_Professional Cooking: Gourmet System

_Avanssis ventilation system

_Total Access removable trays

_Side opening

_Soft interior design

_Pyro-System

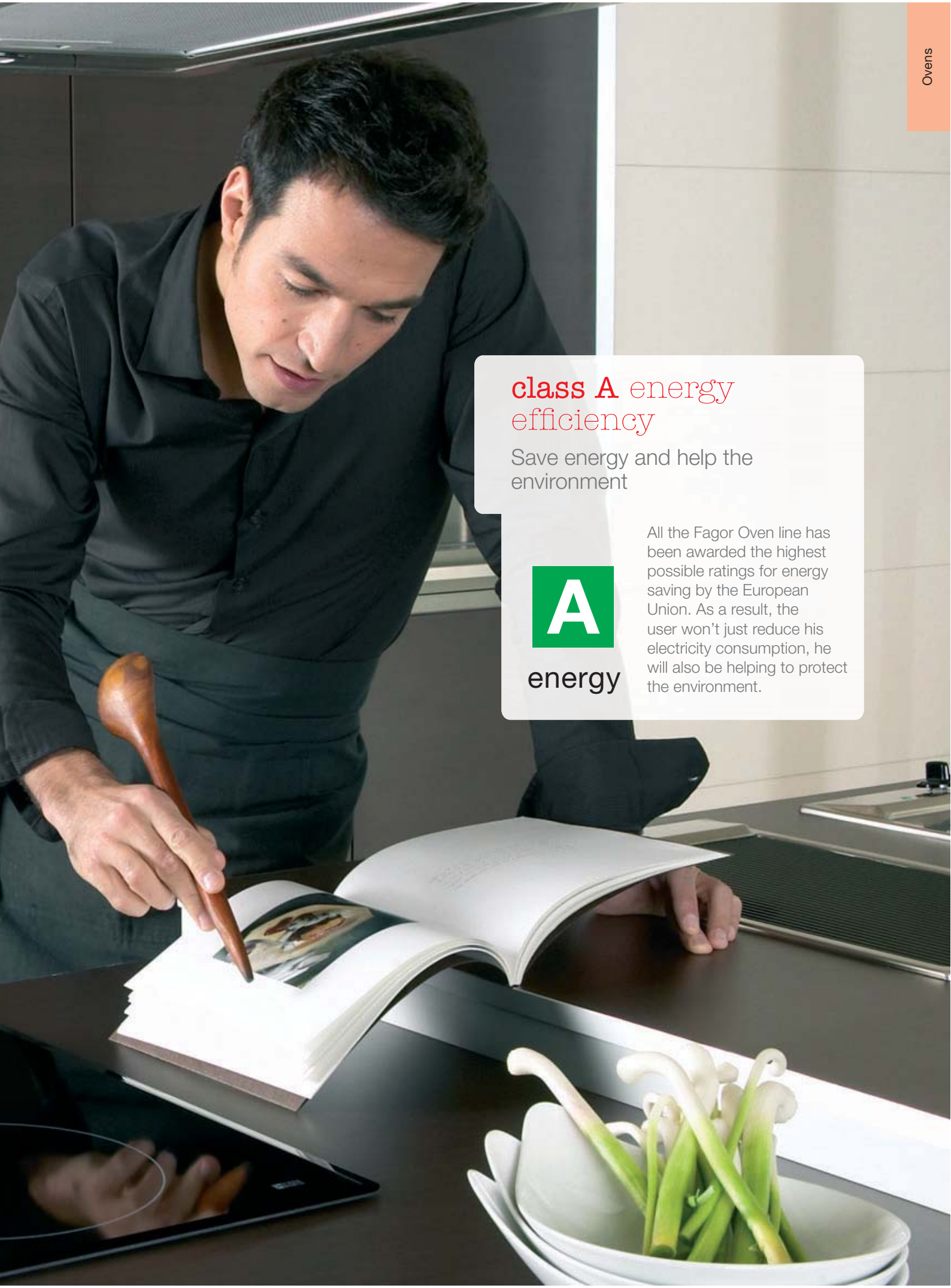
Taking care of people and the environment with the maximum savings.

_Class A for energy efficiency

_Celeris function

_Reduces external temperatures

FAGOR



class A energy efficiency

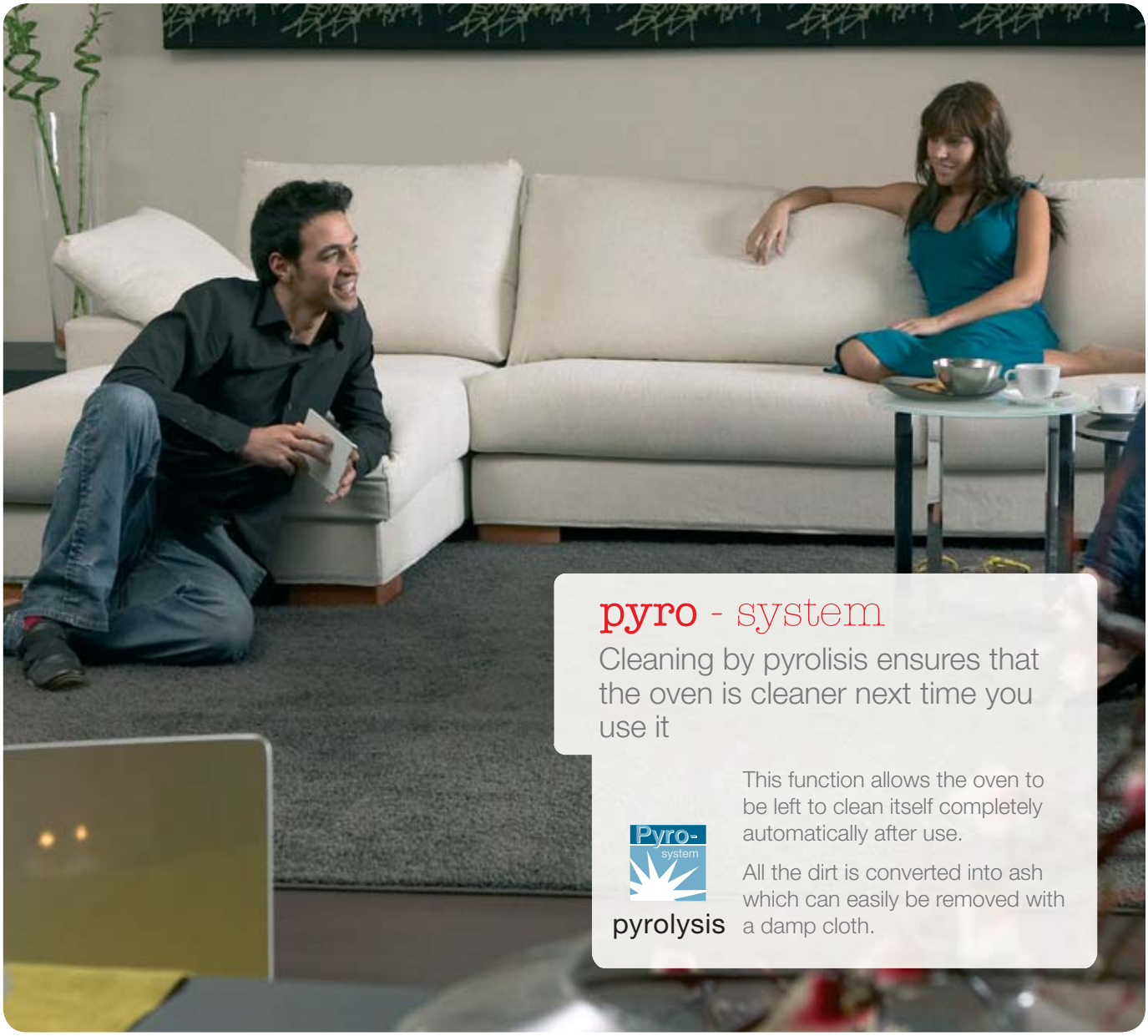
Save energy and help the environment

A

energy

All the Fagor Oven line has been awarded the highest possible ratings for energy saving by the European Union. As a result, the user won't just reduce his electricity consumption, he will also be helping to protect the environment.

pyrolysis: self-cleaning ovens



pyro - system

Cleaning by pyrolisis ensures that the oven is cleaner next time you use it

This function allows the oven to be left to clean itself completely automatically after use.

All the dirt is converted into ash which can easily be removed with a damp cloth.

pyrolysis

2 types of cleaning pyrolytic

Pyro-System ECO.
Total cleaning in less time.

For when the oven is only slightly dirty.

Pyro-System.
Savings even on cleaning.

The cost of cleaning by pyrolysis is as little as 0.35 €.

The shelves are always clean.

Fagor's Pyro-System lets the Pyrolytic cleaning take place with the trays inside the oven.

Cold safety door.

The combination of three panes of glass and the reinforced door design creates insulating air chambers between the panes that substantially reduce the exterior temperature of the oven. Also, the door locks itself automatically during the pyrolysis process.

your own cook' at home

cooking book

35 recipes have been programmed.

Press “agenda” to get a menu with 35 recipes.

Once the recipe has been selected, the oven will display the cooking time, end time, temperature, programme used and the correct level at which to put the oven tray. Everything is taken care of.

The LCD screen can function in 17 languages, including all the languages of Spain’s autonomous regions.

cooking book

my recipes

To have the oven memorise your best recipes.

If the user has been pleased with the result of a dish cooked manually, that selection may be stored in the oven’s memory. All the steps taken will be recorded to be repeated whenever you want.

To retrieve a recipe which has been memorised, just press “M” (memory) and select the recipe.

this way, it's a pleasure' to cook

avanssis
ideal humidity level

Avanssis ventilation system.
Keeping the food at the ideal moisture level, for the most delicious results.

Thanks to this new ventilation system, the oven automatically regulates the humidity to the ideal level for each recipe, ensuring perfect results when cooking fish or baking.

gourmet
system

Professional Cooking Quality.

Fagor's new ovens have redesigned interiors with curved edges, encourage the air to circulate within the oven and therefore cook the food uniformly, even when it is on two different shelves.

now it's easier' to access to your food

removable shelves
total access

At any height

The shelf comes right out of the oven, giving complete access. And it stays perfectly stable for totally safe cooking.

This total extraction system can be used at any height and allows deep trays to be used.

new side-opening ovens'

new side-opening

A good choice for better access to the food

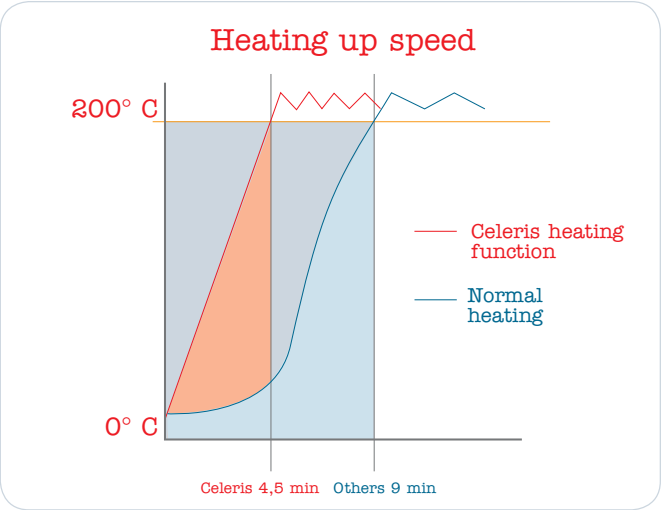
Once more, with doors opening to the left or the right, Fagor makes it easier for the user to find the oven which best suits the layout and limitations of his kitchen.

Because of the way it opens, this new Fagor oven is best installed in a column unit.

better access to the interior

Moving the door to one side makes it easier to reach inside the oven. In this way, people with reduced mobility will find the cooking process easier to manage.

time and safety



Celeris function.
Avoids wasting time pre-heating the oven.

For dishes requiring a pre-heated oven, the Celeris function ensures that the ideal cooking temperature is reached sooner. To activate this function just press “>>” in the control panel or the function selector.

Cold safety door.
Hot inside. Cold outside.

With 3 panes of glass in the door, the exterior temperature of Fagor’s ovens satisfies the European Union’s most stringent requirements regarding cooking safety.

Catalyses odours and vapours.
A cleaner and healthier environment.

The air coming out of the oven is totally clean, free of odours and particles, for a cleaner and healthier kitchen environment.

External temperatures are reduced.
Protecting the kitchen cabinets.

The oven’s external temperature is always kept within suitable levels, so that the adjacent kitchen units are better protected at all times.

installation

Fully integrated with the rest of the kitchen cabinets.

The external design with straight lines and a flat look, looks good and fits in perfectly with the other kitchen furniture.

The oven and hob may be installed together in any worktop, whatever its thickness.

Can be installed in worktops that are just 2 cm thick.

you just have to think about what you would

a la carte functions

Choose your favourite dish

In addition to the usual roasting and baking at a range of temperatures from 50 to 250º C, other functions, exclusive to Fagor, are available for preparing special dishes which require individual treatment.

Defrosting.

The defrosting function can be used on any type of frozen food: meat, fish or vegetables, in minimum times. Reduces normal defrosting times.

Temperature Holding.

The oven uses a low heat to keep cooked food hot.

Celeris.

Suitable for those dishes that need the oven to be pre-heated. The oven reaches the correct temperature in the minimum time possible without increasing energy consumption.

Conventional Heat.

For baking bread, cakes, tarts and pastries. It is also recommended for roasting lean meats.

Conventional Heat with Fan.

With this programme you can cook any type of dish: meat, fish or pastries. It also allows you to cook various dishes at the same time without mixing tastes or smells.

Eco conventional Heat.

ECO

Ideal for bread or pastries as the gentle heat is applied both from above and below.

Bottom Heat.

The heat is applied from the lower part of the oven. This function is suitable for cooking in bain-marie or finishing off cooking certain foods.

Bottom Heat with Fan.

The fan uniformly distributes the temperature generated at the bottom of the oven. This function is suitable for cooking paellas.

Intense bottom Heat (Pizza).

The high heat coming from the lower part and the fan's even heat distribution gives pizzas a particularly crisp base. It is not necessary to pre-heat the oven.

Slow Cook Grill.

Hamburgers, browning toast and in general small-sized foods since only the central part of the grill is used.

Low-power Rotisserie Grill.

Only the central element of the grill is turned on. The rotisserie ensures that foods such as ke-babs and sausages are browned more evenly.

like to eat’

Low-power Grill with Fan.

Only the central part of the grill resistance is connected, allowing you to save power when finishing off gratinees or toasting or grilling smaller portions of food. Place the items in the central part of the grille.

Gentle Fan-assisted spit Roasting.

The central part of the grill and the fan are turned on and off, alternately, to guarantee a more even result: fish kebabs and small fowl.

Fast Cook Grill.

Like the Slow-cook grill, but using the full width of the grill. Recommended for all types of gratinees: pasta, soufflé and white sauce.

4-level Grill.

You can choose between 4 different levels to ensure the best results. Electronic control allows grilling to continue for longer than with a traditional grill. Suitable for: fish gratinees, grilling meat, and browning fruit tarts or quiches.

Fast Grill with Fan.

The fan distributes the heat evenly while the food is being grilled. Ideal for grilling large roasts.

Eco Oven-cooking.

ECO

Ideal for when the user is not in a hurry and it doesn’t matter if the cooking takes longer. The oven automatically decides on the temperature and time, for greater ease of use and cleaning, while saving energy.

Fast Fan-assisted spit Roasting.

The whole width of the grill is used, and the fan ensures that heat is evenly distributed around the food. For large birds and all types of meat.

Turbo Plus.

The oven is heated with the circular resistance located at the back. The fan forces the air within the oven to circulate. Ideal when cooking on more than one shelf.

Turbo Plus Bottom Heat.

The heat is applied from the bottom and rear part of the oven and the fan distributes it evenly throughout the oven. Special function for baking fish steaks and any type of fish which has been sliced open lengthways.

3D Heat.

This function allows you to cook using several shelves at the same time, as the fan uniformly distributes the heat from the cooker walls.

Delicate food.

This function applies very low heat and so is recommended for making yoghurt or soaking dried foods such as mushrooms.

Pyrolytic multifunction plus'

Model and EAN	Specifications	Diagrams and measurements

5H-760 B
white
EAN-13: 8413880135199

5H-760 N
black
EAN-13: 8413880135205

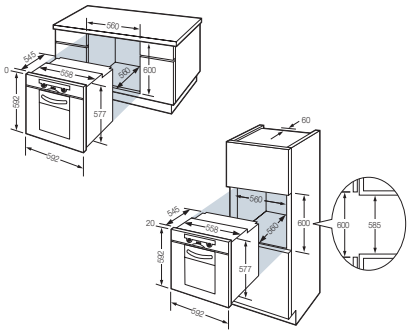
5H-760 X
stainless steel
EAN-13: 8413880137445

energy A

cold door 3 glass panes · pyrolysis · tray total access

Independent Units. Pyrolytic.

- 7 cooking programmes
- New retractable controls
- LCD display: time control
- Special pyrolysis enamel
- Cold safety door (triple glazed)
- 2 self-cleaning modes (by pyrolysis): eco and normal
- Fume catalysing filter
- 1 removable tray. Total Access
- Ventilated steam outlet
- Automatic door lock during pyrolysis function



Side-opening' ovens

opens to the left'

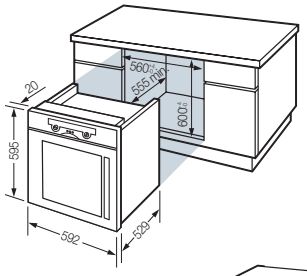
5H-200 LX New
stainless steel
EAN-13: 8413880154145

energy A

cold door 3 glass panes · function locking · celeris · tray total access

Independent Units

- 8 cooking programmes
- New retractable controls
- Display: time control
- New easy to clean "Top Slide" enamel
- Cold safety door (triple glazed)
- Inner glass door
- 1 removable tray. Total Access
- Lock function: Childproof safety lock
- Ventilated steam outlet
- Special functions: Pizza and Celeris



opens to the right'

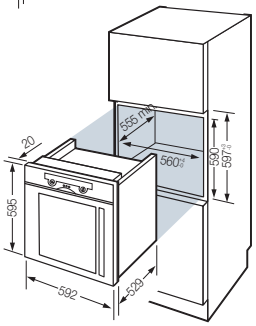
5H-200 RX New
stainless steel
EAN-13: 8413880154138

energy A

cold door 3 glass panes · function locking · celeris · tray total access

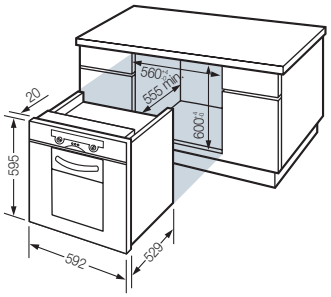
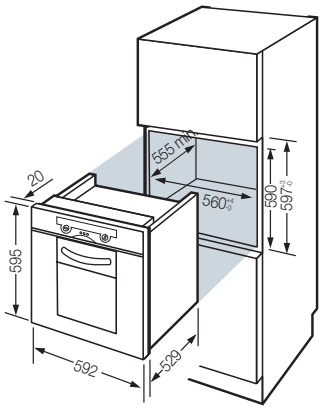
Independent Units

- 8 cooking programmes
- New retractable controls
- Display: time control
- New easy to clean "Top Slide" enamel
- Cold safety door (triple glazed)
- Inner glass door
- 1 removable tray. Total Access
- Lock function: Childproof safety lock
- Ventilated steam outlet
- Special functions: Pizza and Celeris

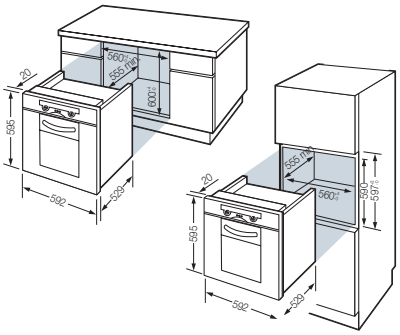


Installation dimensions of ovens under worktop and in column.

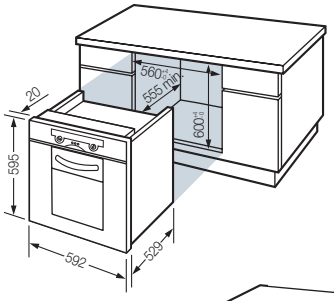
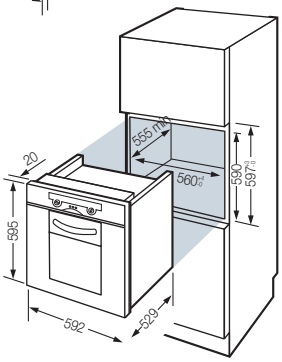
Multifunction plus'

Model and EAN	Specifications	Diagrams and measurements
 cooking book' **5H-810 X** **stainless steel** EAN-13: 8413880136899 energy cooking book · cold door 3 glass panes · function locking · celeris · tray total access	Independent Units • 13 cooking programmes • "Cooking Book" with 35 programmed recipes • LCD display: recipe, functions, temperature and cooking time selection • Quick-access menus (in 17 languages) • Electronic control with temperature pre-selection • New easy to clean "Top Slide" enamel • Cold safety door (triple glazed) • Avanssis steam outlet system • Fume catalysing filter • Inner glass door • 1 removable tray. Total Access • Lock function: Childproof safety lock	
 cooking book' **5H-800 X** **stainless steel** EAN-13: 8413880136882 energy cooking book · cold door 3 glass panes · function locking · celeris · tray total access	Independent Units • 9 cooking programmes • New retractable controls • "Cooking Book" with 15 programmed recipes • Display: recipe, functions, temperature and cooking time selection • Electronic control with temperature pre-selection • New easy to clean "Top Slide" enamel • Cold safety door (triple glazed) • Inner glass door • 1 removable tray. Total Access • Lock function: Childproof safety lock	
 5H-197 X **stainless steel** EAN-13: 8413880136868 energy function locking · celeris · tray total access	Independent Units • 8 cooking programmes • New retractable controls • Display: temperature and time control • Electronic control with temperature pre-selection • New easy to clean "Top Slide" enamel • Safety door (double glazed) • Inner glass door • 1 removable tray. Total Access • Lock function: Child-proof safety lock • Ventilated steam outlet • Special functions: Pizza and Celeris	
 5H-196 X **stainless steel** EAN-13: 8413880136837 energy **5H-196 B** **white glass** EAN-13: 8413880136813 **5H-196 N** **black glass** EAN-13: 8413880136820 function locking · celeris · tray total access	Independent Units • 8 cooking programmes • New retractable controls • Display: time control • New easy to clean "Top Slide" enamel • Safety door (double glazed) • Inner glass door • 1 removable tray. Total Access • Lock function: Childproof safety lock • Ventilated steam outlet • Special functions: Pizza and Celeris	
 5H-185 N Epoca **black glass** EAN-13: 8413880136790 energy tray total access	Independent Units • 8 cooking programmes • Analogue stop/start total programme control timer • New easy to clean "Top Slide" enamel • Safety door (double glazed) • 1 removable tray. Total Access • Ventilated steam outlet	

Multifunction plus'

Model and EAN		Specifications	Diagrams and measurements
5H-185 X **stainless steel** EAN-13: 8413880136776 **5H-185 B** **white glass** EAN-13: 8413880136752 **5H-185 N** **black glass** EAN-13: 8413880136769 A energy tray total access		Independent Units • 8 cooking programmes • Display: time control • New easy to clean "Top Slide" enamel • Safety door (double glazed) • 1 removable tray. Total Access • Ventilated steam outlet	

Multifunction'

5H-126 X New **stainless steel** EAN-13: 8413880163772 A energy		Independent Units • 6 cooking programmes • Electronic start/stop timer with beep • New easy to clean "Top Slide" enamel • Safety door (double glazed) • Ventilated steam outlet	
5H-104 B1 **white glass** EAN-13: 8413880154688 **5H-104 X1** **stainless steel** EAN-13: 8413880154695 A energy		Independent Units • 6 cooking programmes • Minute minder (signalled with a beep) • New easy to clean "Top Slide" enamel • Safety door (double glazed) • Ventilated steam outlet	

Conventional'

Model and EAN		Specifications	Diagrams and measurements

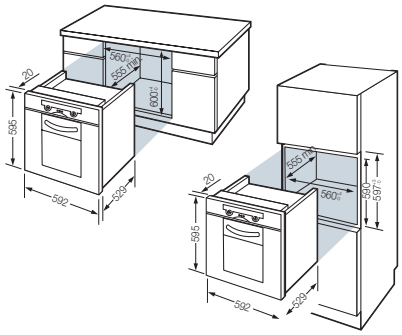
5H-103 X1
stainless steel
EAN-13: 8413880154671

5H-103 B1
white
EAN-13: 8413880154664

A energy

Independent Units

- 4 cooking programmes
- Minute minder (signalled with a beep)
- New easy to clean "Top Slide" enamel
- Safety door (double glazed)
- Ventilated steam outlet



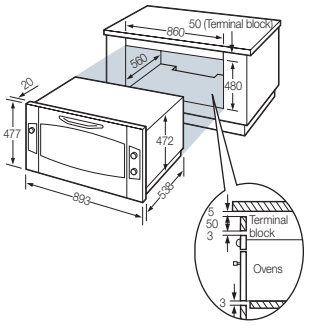
Width 90 cm and height 45 cm multifunction plus'

5H-936 X
stainless steel
EAN-13: 8413880133225

A energy

Independent Units
Width 90 cm

- 6 cooking programmes
- New retractable controls
- Display: time control
- New easy to clean "Top Slide" enamel
- Safety door (triple glazed)
- Rotisserie
- 1 Removable tray.
- Total access (optional)
- Lock function: Childproof safety lock
- Ventilated steam outlet

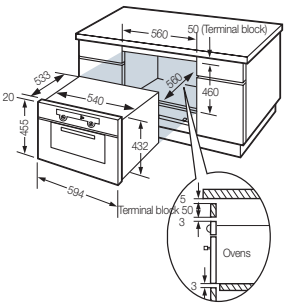


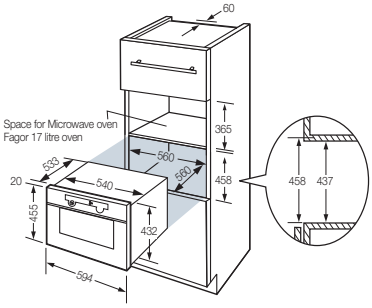
5H-545 X
stainless steel
EAN-13: 8413880133201

A energy

Independent Units
Height 45 cm

- 8 cooking programmes
- New retractable controls
- Display: temperature and time control
- Electronic control with temperature pre-selection
- New easy to clean "Top Slide" enamel
- Safety door (triple glazed)
- Inner glass door
- 1 Removable tray
- Total access (optional)
- Lock function: Child-proof safety lock
- Ventilated steam outlet





Independent ovens'

		MULTIFUNCTION PLUS							
		SIDE OPENING							
		5H-200 LX	5H-200 RX	5H-810 X	5H-800 X	5H-197 X	5H-196 X 5H-196 B 5H-196 N	5H-185 N Epoca	5H-185 X 5H-185 B 5H-185 N
GENERAL FEATURES									
Usable volume (L)		51	51	51	51	51	51	51	51
No. cooking programmes		8	8	13	9	8	8	8	8
Ventilated steam outlet		●	●	Avanssis	●	●	●	●	●
HI-FI controls				●					
Illuminated retractable control knobs		●	●		●	●	●		
Fixed controls								Epoca	●
Side opening		Left	Right						
Inner glass door		●	●	●	●	●	●		
Fixed grill / folding grill		- / ●	- / ●	- / ●	- / ●	- / ●	- / ●	- / ●	- / ●
Level grill				4					
Adjustable grill (2 positions)		●	●	●	●	●	●	●	●
“Pizza” function		●	●	●	●	●	●		
“Eco” function				●	●				
“Celeris” function		●	●	●	●	●	●		
Electric power cord		●	●	●	●	●	●	●	●
Rotisserie									
Interior illumination		●	●	●	●	●	●	●	●
Special “Top Slide” enamel		●	●	●	●	●	●	●	●
Fume and odour catalysing filter				●					
OPERATING CONTROL									
Electronic start/stop (signalled by a beep)		●	●	●	●	●	●		●
Analogue start/stop (signalled by a beep)								●	
Minute minder (signalled by a beep)									
“Cooking Book”				●	●				
Display with text in 17 languages				●					
LCD display function, control, temperature and time				●	●				
Temperature time control display		- / ●	- / ●			● / ●	- / ●	- / ●	- / ●
Function and temperature selector		● / ●	● / ●		● / ●	● / ●	● / ●	● / ●	● / ●
General On / Off selector				●					
+ / - selector				●	●	●			
Temperature thermostat (50º to 250ºC)		●	●	35 - 275ºC	35 - 275ºC	35 - 275ºC	●	●	●
Temperature pre-selection				●	●	●			
My recipes				●					
Thermostat pilot light		●	●		●	●	●	●	●
Pyrolysis function pilot light		●	●	●	●	●	●	●	●
SAFETY									
Safety thermostat		●	●	●	●	●	●	●	●
Lock function: childproof safety lock		●	●	●	●	●	●		
Automatic safety shut-off		●	●	●	●	●	●		
No. glass items in door		3	3	3	3	2	2	2	2
TECHNICAL SPECIFICATIONS									
Total power (kW)		2.6	2.6	2.6	2.6	2.6	2.6	2.6	2.6
High-power grill / grill / (kW)		2.6 / 1.4	2.6 / 1.4	2.6 / 1.4	2.6 / 1.4	2.6 / 1.4	2.6 / 1.4	2.6 / 1.4	2.6 / 1.4
Power turbo (kW)		2.1	2.1	2.1	2.1	2.1	2.1	2.1	2.1
High-power fixed deck / fixed deck (kW)		1.5 / 1.0	1.5 / 1.0	1.5 / 1.0	1.5 / 1.0	1.5 / 1.0	1.5 / 1.0	- / 1.0	- / 1.0
Voltage / Frequency (V/Hz)		230 / 50	230 / 50	230 / 50	230 / 50	230 / 50	230 / 50	230 / 50	230 / 50
Current (Amp.)		16	16	16	16	16	16	16	16
Energy classification		A	A	A	A	A	A	A	A
ACCESSORIES									
Deep enameled tray		1	1	1	1	1	1	1	1
Enameled tray		1	1	1	1	1	1	1	1
Special aluminum pastry tray				1					
Chrome-plated rack with safety stop		1	1	1	1	1	1	1	1
100% removable trays		1	1	1	1	1	1	1	1
Pull-System									
Interior guides		2	2	2	2	2	2	2	2
DIMENSIONS									
Interior dimensions (mm)	Width	420	420	420	420	420	420	420	420
	Height	322	322	322	322	322	322	322	322
	Depth	380	380	380	380	380	380	380	380
Exterior dimensions (mm)	Width	592	592	592	592	592	592	592	592
	Height	595	595	595	595	595	595	595	595
	Depth	529	529	529	529	529	529	529	529

MULTIFUNCTION		CONVENTIONAL	MULTIFUNCTION PLUS		
			Width 90 cm.	Height 45 cm.	
5H-126 X	5H-104 B1 5H-104 X1	5H-103 B1 5H-103 X1	5H-936 X	5H-545 X	
					GENERAL FEATURES
51	51	51	74	42	Usable volume (L)
6	6	4	6	8	No. cooking programmes
●	●	●	●	●	Ventilated steam outlet
					HI-FI controls
			●	●	Illuminated retractable control knobs
●	●	●			Fixed controls
					Side opening
				●	Inner glass door
- / ●	- / ●	● / -	● / -	● / -	Fixed grill / folding grill
					Level grill
●	●	●	●	●	Adjustable grill (2 positions)
					“Pizza” function
					“Eco” function
					“Celeris” function
●	●	●	●	●	Electric power cord
			●		Rotisserie
●	●	●	Double	●	Interior illumination
●	●	●	●	●	Special “Top Slide” enamel
					Fume and odour catalysing filter
					OPERATING CONTROL
			●	●	Electronic start/stop (signalled by a beep)
					Analogue start/stop (signalled by a beep)
●	●	●			Minute minder (signalled by a beep)
					“Cooking Book”
					Display with text in 17 languages
					LCD display function, control, temperature and time
			- / ●	● / ●	Temperature time control display
● / ●	● / ●	● / ●	● / ●	● / -	Function and temperature selector
					General On / Off selector
				●	+ / - selector
●	●	●	●	●	Temperature thermostat (50º to 250ºC)
					Temperature pre-selection
					My recipes
●	●	●	●	●	Thermostat pilot light
●	●	●	●	●	Pyrolysis function pilot light
					SAFETY
●	●	●	●	●	Safety thermostat
			●	●	Lock function: childproof safety lock
			●	●	Automatic safety shut-off
2	2	2	3	3	No. glass items in door
					TECHNICAL SPECIFICATIONS
2.6	2.6	2.6	3.75	2.95	Total power (kW)
2.6 / 1.4	2.6 / 1.4	2.6 / 1.4	2.85 / 1.75	2.2 / 1.2	High-power grill / grill / (kW)
			2.55	1.80	Power turbo (kW)
- / 1.0	- / 1.0	- / 1.0	- / 1.25	- / 1.1	High-power fixed deck / fixed deck (kW)
230 / 50	230 / 50	230 / 50	230-240 / 50	230-240 / 50	Voltage / Frequency (V/Hz)
16	16	16	16	16	Current (Amp.)
A	A	A	A	A	Energy classification
					ACCESSORIES
			1	1	Deep enameled tray
2	1	1	1	1	Enameled tray
					Special aluminum pastry tray
	1	1	1	1	Chrome-plated rack with safety stop
			1 Opc.	1 Opc.	100% removable trays
1					Pull-System
2	2	2	2	2	Interior guides
					DIMENSIONS
420	420	420	606	460	Width — Interior dimensions (mm)
322	322	322	335	270	Height — Interior dimensions (mm)
380	380	380	390	420	Depth — Interior dimensions (mm)
592	592	592	893	594	Width — Exterior dimensions (mm)
595	595	595	477	455	Height — Exterior dimensions (mm)
552	529	529	538	533	Depth — Exterior dimensions (mm)

Pyrolytic ovens'

		MULTIFUNCTION PLUS PYROLYTIC OVENS 5H-760 X 5H-760 B 5H-760 N
GENERAL FEATURES		
Usable volume (L)		55
No. cooking programmes		7
Ventilated steam outlet		●
Illuminated retractable control knobs stainless steel		●
Fixed grill		●
Adjustable grill (2 positions)		●
"Eco" function		●
Electric power cord		●
Interior illumination		●
Special "Pyrolysis" enamel		●
Pyrolytic cleaning: Eco and Normal		●
Fume and odour catalysing filter		●
OPERATING CONTROL		
Electronic start/stop (signalled by a beep)		●
Central time control display		●
Function selector		●
Temperature thermostat (50º to 250ºC)		●
Oven ON pilot light		●
Thermostat pilot light		●
Pyrolysis function pilot light		●
SAFETY		
Safety thermostat		●
No. glass items in door		3
Automatic door lock during pyrolysis function		●
TECHNICAL SPECIFICATIONS		
Total power (kW)		3.38
High-power grill / grill / (kW)		2.15 / 1.83
Power turbo (kW)		2.80
Power deck (kW)		1.33
Pyrolysis power (kW)		2.83
Voltage / Frequency (V/Hz)		220-240 / 50
Current (Amp.)		16
Energy classification		A
ACCESSORIES		
Deep enameled tray		1
Enameled tray		1
Chrome-plated rack with safety stop		1
100% removable trays		1
Interior enameled guides		2
DIMENSIONS		
Interior dimensions (mm)	Width	435
	Height	320
	Depth	380
Exterior dimensions (mm)	Width	592
	Height	592
	Depth	545

Accessories for independent ovens'

	Model, Code and EAN	Specifications
Pull-System	5K-PS Code 991990379 EAN-13: 8413880140841	Optional Accessory: **Pull-System Kit** (tray support grille). Enables the partial removal of the tray, facilitating safe handling of food during the cooking process. Required quantity: 1
Removable shelves Total Access	5K-BET Code 991990388 EAN-13: 8413880140858	Optional Accessory Kit: **Total Access -Removable Tray** (set of grill + telescopic tray support runners). Allows the tray to be completely removed for safe and easy access to the food during cooking. Required quantity: 1
Removable shelves Total Access (Pyrolytic Ovens)	6KP-BET Code 991990878 EAN-13: 8413880163208	Optional Accessory Kit: **Total Access -Removable Tray** (set of grill + telescopic tray support runners). Allows the tray to be completely removed for safe and easy access to the food during cooking. Can be installed in conventional freestanding pyrolytic and multifunction ovens. Required quantity: 1
Fixed Telescopic Runners Total Access (Ovens 45 cm high or 90 cm wide)	6K-GTF 49 Code 991990896 EAN-13: 8413880163483	Optional Accessory Kit: **Total Access -Removable Tray** (set of grill +1 level of telescopic tray-support runners). Allows the tray to be partially removed for safe and easy handling of the food during cooking. Suitable for installing in the Compact 45 cm. freestanding oven (mod. 5H-545 X and in the 90 cm (mod. 5H-936 X). Required quantity: 1.

Fagor Electrodomésticos, S. Coop.
Tel. 943 03 71 00
Fax 943 03 71 19
Barrio San Andrés, 18
20500 MONDRAGÓN (Gipuzkoa)
www.fagor.com
info@fagor.com